

Meat Mitch Smoked Chicken Wings

Ingredients:

- Meat Mitch WHOMP Rub
- Meat Mitch Stay Hot Sauce
- Meat Mitch White Sauce
- 3lb Chicken Wings

Brine –

- 6 cups cold water
- ½ cup kosher salt
- ½ cup sugar
- ¼ cup extra virgin olive oil
- 3 tbsp soy sauce

Directions:

Brine:

Combine ingredients in large bowl, stir thoroughly until salt and sugar have dissolved. After ingredients are mixed, cover and store in refrigerator overnight.

Place chicken wings in a large bowl, pour brine mixture over the wings, making sure all wings are completely covered with the brine. Cover the bowl and place in refrigerator, allow 2-4 hours for the wings to brine.

Cooking the Wings:

Remove chicken from the brine and pat dry with paper towels on a sheet pan. Season wings with **Meat Mitch Whomp Rub** forming a consistent coat on both sides. Transfer wings to a smoker that's rolling at 250 degrees with Royal Oak Charcoal and Pecan wood. Smoke wings for 45 min to an hour. Once you have achieved a nice, bronzed color to the wings, remove them and place into a large bowl. Using **Meat Mitch Stay Hot Sauce**, cover the wings in the bowl completely and toss. Return wings to a grill grate set directly over a fire to crisp and slightly char the wings. When completed, return wings to the bowl and toss with one more round of **Stay Hot Sauce**. Plate the wings on a large platter and using a squirt bottle, drizzle **Meat Mitch White Sauce** over top of the wings. You now have the best wings ever made. STAY HOT!!